



Wine: Volnay 1.cru “Vieilles Vignes”

Domaine: Girardin Père & Fils

Vintage: 2006

Grape: Pinot Noir 100%

Guyot pruning with different yearly works in the vineyard (pruning, trellising on wires/tying-in, thinning fruit-bunches). The vines are 65 years old.

Alcohol: 13 %

Vinyard :

The grapes come from the vineyards from the village of Volnay in the Côte de Beaune, and especially from “Les Lurets” and “La Gigotte” vineyards, at the bottom of Volnay.

Soil type:

Clay and limestone. Strong slope. South East exposure.

Vinification & maturing

Harvest-picking by hand. The grapes are sorted twice (when picking the grapes and on the sorting table) then partially de-stemmed. (when needed, depending the quality of the berries a third sort is done with our optical machine), and put in stainless still thermo-regulated tanks. The alcoholic fermentation can begin with natural yeasts from the grape berries during around 3 weeks. Pumping-over (the must) very soft in order to be very careful about the substance and order to get the purest and most representative wine we can have. Soft pressing. The wine is put into the cask further to a soft settling of the juice in French oak (20% for new oak). The malolactic fermentation can begin then with natural anaerobic bacterium from the juice. The ageing lasts 14 months on fine lees. We follow the lunar calendar (“fruit day”) for the bottling without fining and filtering.

Tasting notes

The Volnay combines breeding with nobility, delicacy, elegance and femininity. A delicate violet and berry fragrance. One of the finest representatives of the Côte de Beaune. The Volnay is in the Côte de Beaune what the Chambolle Musigny is in the Côte de Nuits. A feminine wine which is one of the only Burgundy Pinot Noir you can already enjoy and drink when young.

Food pairing

Roasted meats and various cheese

Serving temperature

15-16°C

(Indeholder sulfitter)

